

## Set Dosa Recipe

### Ingredients:

Rice – 2 cups  
Aval (Poha) – 3/4 cup  
Urad Dal – 1 tblsp  
Fenugreek Seeds – 2 tsp  
Curd – 2 cups, whisked  
Oil as required  
Salt as per taste

### Preparation:

1. Wash the rice, poha, dal and fenugreek in water and soak them for 1 to 2 hours with the curd.
2. Grind to a smooth batter and mix well with salt.
3. Heat a tawa over medium flame.
4. Pour a ladleful of the batter and spread to make a thick dosa.
5. Apply oil around the edges and cover with a lid.
6. Remove when light golden.
7. Serve 2 dosas per plate with kurma or chutney.

